

## Inkarri Brut Sparkling

*Made with Organically Grown Grapes*

**Winemakers:** Inkarrri by Proviva  
**Location:** Lujan de Cuyo, Mendoza.  
**Varietal(s):** 60% Sauvignon Blanc  
 40% Chardonnay  
**Analytical Data:** Alc. 12.5.% by Vol. · Res. Sugar 3.4 g/l · Acidity: 5.25 g/l  
**Serve at:** 44°F - 48°F  
**UPC:** 8-13561 01058-2



### Vineyard:

Grapes come from Nuna Vineyard, in, Agrelo, Lujan de Cuyo, Mendoza.  
 Altitude: 960 m.  
 Climate: Sunny and dry, large thermal amplitude.

### Vinification:

Grapes are whole cluster pressed. The must is divided in four different batches depending of the pressure and the quality. The must is chilled and kept still for natural clarification, then racked to the frementor. The wine is fermented during 30 days at a controlled temperature between 61°F - 64°F. Second fermentation takes place in a stainless steel tanks for 30 days following the short Charmat Method. The wine is bottled without any dosage. Only natural yeasts are used.

### Terroir:

Mostly loam, with sandy loam spots of 100 cm and deeper. Calcium carbonate covered with gravel in some areas.

### Training system:

Vines trained in VSP. Depending on specific soil conditions, Guyot or Cordon is used as pruning technique.

### Tasting Notes:

Inkarri Brut Sparkling shows fine bubbles, bright yellow color and greenish reflections. Aromas of peaches and white flowers with pineapples and refreshing citric notes in the mouth.

*Gabriel Bloise, Winemaker*

### Enjoy with:

Perfect as an apéritif. Ideal with sushi and seafood. Goes well with cheese appetizers. It also pairs very well with light dishes of fish and poultry.

### Certification:

Letis S.A. Reg N°103

